# ISO 22000 Certification

Food Safety Management System (FSMS)

By Qualitcert

# Agenda

- What is ISO 22000?
- Importance of ISO 22000 Certification
- Key Requirements
- Benefits of Implementation
- Certification Process
- Case Examples
- Challenges & Best Practices
- Summary & Q&A

# What is ISO 22000?

- • ISO 22000:2018 is the international standard for Food Safety Management Systems (FSMS)
- • It integrates HACCP principles and ISO management frameworks
- • Ensures food safety across the entire supply chain
- • Applicable to all food industry organizations

# Importance of ISO 22000 Certification

- • Ensures safe and high-quality food production
- • Enhances compliance with global food safety regulations
- • Builds customer confidence and market trust
- • Prevents food contamination and reduces risk
- • Increases competitiveness in international markets

# Key Requirements of ISO 22000:2018

- • Establish a food safety policy and objectives
- • Conduct hazard analysis and determine control measures
- • Develop prerequisite programs (PRPs)
- • Implement HACCP plans
- • Monitor, verify, and improve food safety performance

# Benefits of ISO 22000 Certification

- • Improves food safety and reduces contamination risks
- • Enhances operational efficiency and traceability
- • Increases customer satisfaction and loyalty
- • Ensures compliance with regulatory requirements
- • Reduces waste, recalls, and operational costs

# Certification Process by Qualitcert

- Gap analysis and system review
- Documentation and FSMS implementation
- Employee training and awareness
- Internal audits and corrective actions
- External certification audit by accredited body
- Continuous improvement and surveillance audits

# Case Examples

- • Food manufacturers achieving ISO 22000 for export compliance
- • Restaurants improving food hygiene and customer satisfaction
- • Dairy, bakery, and beverage industries ensuring quality and safety

# Challenges & Best Practices

- Challenges:
- • Maintaining consistent hygiene standards
- • Supply chain coordination and risk management
- • Continuous monitoring and staff training

- Best Practices:
- • Top management involvement
- • Regular training and internal audits
- • Partnering with experts like Qualitcert for smooth certification

# Summary

- • ISO 22000 ensures global food safety and compliance
- • Improves operational efficiency and brand trust
- • Qualitcert offers expert consulting and certification support
- • Build a safe, sustainable, and competitive food business with Qualitcert

# Thank You

For more details,

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